OAK CITY RECIPE BOOK

Oak City Recipe Book.

Collected and Arranged by

A Committee of Ladies

from

Christ Church,

Tuscaloosa, Alabama.

BURTON & WEATHERFORD'S STEAM PRINT.
1899.

To be a good cook means the knowledge of all fruits, herbs, balms, and spices, and of all that is healing and sweet in field and groves, and savory in meats; means carefulness, inventiveness, watchfulness, willingness and readiness of appliance. It means the economy of your great-grandmothers and the science of modern chemists. I means much tasting and no wasting. It means English thoroughness, French art and Arabian hospitality. It means, in fine, that you are to be perfectly and always ladies (loaf-givers), and are to see that everybody has something nice to eat. —[*Ruskin.*

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EGGS.

Cheese Omelette.

½ pound brittle cheese in slices.
Six eggs.
½ pound of butter.
One pint fresh sweet milk.

Put milk in pan, then lay the cheese around in it, drop the butter in lumps about in it. When it comes to a boil it must be stirred all the time to prevent cheese from clogging. Add the eggs and continue to stir, then put in salt and pepper to taste, also add a salt-spoon of dry mustard mixed in a little milk. This should be put in with the eggs. Stir until the omelette begins to thicken to the consistency of boiled grits. Take off and serve very hot.—*Mrs. E. Lee McClesky, Mobile, Ala.*

Beef Omelette.

Three pounds beef chopped fine.
Three eggs beaten.
Six crackers rolled fine.
One table-spoon salt.
One tea-spoon pepper.
One table-spoon melted butter.
Sage to taste.

Mix well and shape like loaf of bread; put a little water and bits of butter into the pan, invert a pan over it, taste occasionally, bake an hour and a quarter. When cold slice thin.

Stuffed Eggs.

Hard boil the eggs and cut open lengthwise. Remove the yolks and mash to a paste with vinegar, pepper, salt and butter. Mould into shape again, put back into whites and serve on lettuce with the following dressing:

DRESSING:—4 eggs, 2 tea-spoonfuls sugar, 1 cup vinegar, small lump butter, 3 table-spoonfuls Durkee's salad dressing. Stir all together and cook to the consistency of custard.—*Mrs. W. C. Whitaker.*

Escalloped Eggs.

Six hard boiled eggs, cut in halves, and placed on bread crumbs in a baking dish. Mix together 1 pint sweet milk, 1 table-spoon butter, pepper and salt to taste. Sprinkle the eggs heavily with bread crumbs, pour over all the milk mixture, place in the oven and lightly brown.—*Mrs. L. G. Daniel.*

Bread and Cheese Omelette.

Pour one cup full of boiling milk or cream over a cup full of bread crumbs and when soft and all the milk absorbed, season with salt and pepper and stir in half a cup of grated cheese with four well beaten eggs. Cook and fold like an ordinary omelette.—*Mrs. W. G. Cochrane.*

Egg Vermicelli.

Boil three eggs twenty minutes, separate the yolks and chop the whites fine. Toast four slices of bread, cut in squares, make one cup of thin white sauce with one cup of milk, one tea-spoon butter, one heaping tea-spoon flour, half tea-spoon salt, little pepper, stir the whites in the sauce and when hot pour over the toast, rub the yolks through a fine strainer over the whole, and garnish with parsley.—*Mrs. Dr. H. P. Cochrane.*

BREAD.

Muffins.

One pint flour.
Half pint sweet milk.
Two eggs.
One table-spoonful butter.
One table-spoonful lard.
One table-spoonful sugar.
Half tea-spoon of salt.
Two tea-spoons of baking powder.

Beat eggs very light without separating them, then add milk, melted butter, lard, sugar, flour and last of all the baking power.—*Mrs. W. C. Whitaker.*

Muffins.

One pint flour.
One pint milk.
One egg.
Salt to tase.

Beat egg, add flour and milk until well mixed, salt to taste. Grease muffins well and while very hot pour in batter, bake quickly in hot oven.—*Mrs. J. T. Cochrane.*

Batter Cakes—Without Eggs.

Flour, one pint.
Butter milk, one pint.
Salt, one tea-spoonful.
Soda, one tea-spoonful.

Mix flour, milk and salt thoroughly one hour before baking, set aside and let rise, when ready to bake stir in soda well.—*Mrs. W. B. Edmundson.*

Spoon Bread.

One tea-cup meal.
One tea-cup sweet milk. + one cup Buttermilk
One tea-spoon salt.
One tea-spoon soda.
Two eggs.

Stir sweet milk, meal and salt together, add eggs slightly beaten, stir soda in butter milk and add last. Bake quickly and serve at once.—*Mrs. W. B. Edmundson.*

Coffee Rolls.

Take a piece of bread dough size of pint bowl, add one egg, table-spoon of sugar, piece of butter size of an egg, add flour enough to mix well, let rise, roll out, spread with butter, sprinkle with sugar and cinnamon. Roll up into a tight roll. With sharp knife cut from end into rolls about an inch thick, put in pan to rise, when light bake. When ready to use, take little sugar, butter and cinnamon, add little water, pour over rolls and set in oven to heat.—*Mrs. J. D. Foster, Tuskaloosa, Ala.*

Potato Yeast.

Boil 3 or 4 medium sized potatoes with handful of hops in quart of water. Take pint of flour, half cup sugar, table-spoon ginger. When potatoes are done mash into flour. Strain hop tea into flour, beat until smooth, when cool add yeast, set to rise. When light add table-spoon salt. It is then ready for use.

Filled Rolls.

Put in soak one magic yeast with a pinch of salt and sugar. Let soak 1 to 3 hours in tepid water. To this add sufficient sweet milk to make a sponge of three pints of flour. Add ½ cup of butter, ½ cup sugar, 2 eggs and then let rise over night in close vessel. Then work over, adding 1 pint flour, roll thin, cut in strips, sprinkle with sugar, cinnamon, raisins and melted butter. Roll each strip and set in a pan until pan is full, set to rise one hour. Bake in moderate oven.—*Mrs. T. Myer.*

Hungarian Coffee Cakes.

Three eggs, ½ cup sugar, 1 yeast cake, sweet milk to make 3 quarts flour; one table-spoon butter, pinch of salt. Mix as for light bread, only a little stiffer. Divide the dough into 2 parts, roll the dough thin, use half pound butter to each piece of dough; if butter is hard roll in sheet and lay smoothly on dough. Lap the dough and set aside for a short while; do the other dough the same way. The dough must be rolled three times. Half pound mixed nuts chopped fine, half pound raisins chopped, sprinkle with sugar, cinnamon and poppy seed; cut in six inch squares and roll in shape of half moon. Bake in moderate oven.—*Alma Gluck.*

SOUPS.

Oyster Gumbo.

75 oysters.
One table-spoon pepper.
Tea-spoon salt.
One large onion.
Half tea-cup rice.
Two table-spoons gumbo file

Strain oyster liquor into two quarts of cold water, chop onion fine, and throw in ~~milk~~, pepper and salt and rice (raw); small piece of chicken or beef can be added if preferred, but it is not necessary; let boil until rice is tender, then add butter, then file—last the oysters, which must only be allowed to stay on the fire until they ruffle. Just before pouring in the bowl, throw in one tea-cup of cooked rice.—*Mrs. W. G. Cochrane.*

Celery Soup.

Three pints sweet milk.
One table-spoon butter.
One egg.
One bunch celery.
Salt to taste.

Chop celery fine, add two tea-cups cold water. Put on stove and let cook until soft. Have ready the milk, almost boiling, into which has been thrown the butter, salt, and just a pinch of grated onion, with the egg which has been beaten smooth, with a tea-spoon of flour. Strain celery water and pour on milk, stir well; serve very hot. Just before sending to the table throw in some toasted squares of light bread.

Mock Bisque Soup.

One quart can tomatoes.
Half tea-spoon of soda.

Let this stew until tomatoes are thoroughly cooked. Have two quarts of new milk boiling; pour in the tomatoes, stirring well. Let all boil together ten or fifteen minutes; season with one table-spoon of butter, salt and Cayenne pepper to taste. Just before pouring up, thicken with powdered crackers.—*Mrs. Dr. H. P. Cochrane.*

White Soup.

Place on the stove in a sauce pan half a gallon of sweet milk. When hot, but not boiling, stir in the following: Two Irish potatoes, each the size of an egg, which have been boiled and mashed while hot with yolks of two eggs and one table-spoon of butter. Salt and pepper to taste. Allow to boil eight or ten minutes, strain and serve very hot.—*Mrs. Furniss, Selma, Ala.*

Tomato Soup.

Peel two quarts of tomatoes, boil them in a sauce pan with an onion and other soup vegetables; strain and add a level table-spoonful of flour dissolved in a third of a cup of melted butter; add pepper and salt. Serve very hot over little squares of bread fried brown and crisp in butter.

An excellent addition to a cold meat lunch.—*Mrs. W. A. Cochrane.*

Celery Soup.

Three pints milk.
One cup rice.
Two stalks celery.
One quart water.
One table-spoonful butter.
Salt and pepper.

Boil rice and celery together in the quart of water until perfectly tender, then strain and add milk, butter and seasoning. —*Mrs. W. C. Whitaker.*

Potato Soup.

Three large potatoes.
One quart water.
One pint milk (one cup cream).
One table-spoon butter.
Pepper and salt to taste.

Boil and cream potatoes; heat milk and cream; then add potatoes, butter, pepper and salt. If cream is omitted, use more milk and butter. Boil for five or ten minutes.—*Mrs W. C. Whitaker.*

Clear Tomato Soup.

Two pound can of tomatoes.
Two cloves and one allspice.
One tea-spoonful of finely chopped onion.
One bay leaf.
Salt, black and red pepper to taste.

Place on the back of the stove in boiler or sauce pan, and let simmer for one hour. Strain and let boil up once; add one table-spoonful of butter, mixed with two teaspoonfuls of flour. Ready to serve.—*Mrs. Edwin Perkins,*

Oyster Gumbo.

One good-sized chicken, large but young.
One hundred oysters.
One onion chopped fine.
Red pepper to taste.

First fry the chicken and onion in lard and a slice of bacon; when done, add about half a gallon of hot water, stir and taste as the pepper and salt are added. Now put in the opsters. Just before serving, add two table-spoonfulls of fili. Always serve with rice well cooked and steamed.—*Mrs. E. Lee McClesky, Mobile, Ala.*

FISH.

Salmon Chowder.

One can Columbia river salmon.
Half can tomatoes.
Two small slices of bacon.
One small onion cut fine.
One salt spoon dry mustard mixed in a little water.
One table-spoon of lard.

Put onion, bacon and a little flour with the lard in a sauce pan—cook them together, stir to keep from scorching until onions are done. Take out the bacon, then add the salmon and tomatoes. Stir and mash them as they cook. When seeming to be well done add one cup of hot water at a time until the consistency of thick soup. Now stir in the mustard and season with salt to taste. When served throw in thin slices of lemon. Serve with Albert or any fancy crackers with lemon cut in quarters to be used at discretion.—*Mrs. E. Lee McClesky, Mobile, Ala.*

Fish a la Creme.

Boil a firm fish, pick to pieces, removing the bones. Mix one pint cream or rich milk with two table-spoonful flour, one quarter pound butter, salt and one small onion cut fine. Cook until the thickness of custard. Fill a baking dish with alternate layers of fish, powdered crackers and cream, using four crackers. Bake twenty minutes.—*Mrs. A. Holczstein.*

To Prepare a Coarse Fish, Such as Sheephead.

After cleaning, put fish, wrapped in thin cloth on a plate, set plate in large vessel, cover with cold water and let it come to a boil. Rub lard over the bottom of a baking pan. Lay fish in the baking pan. Butter fish lightly, dredge with very little flour; add a clove of garlic or a little onion chopped fine, if flavor is liked, put fish into hot oven and as soon as it begins to cook add one cup hot water with which to baste fish. Serve on a very hot dish—*Mrs. M. R. Parker, Mobile, Ala.*

Oyster Pie.

Line a deep pie dish with puff paste, pour in one pint oysters, season with butter, salt and pepper, and sprinkle over with flour, pour in the oyster liquor and cover with crust and bake.—*Mrs. C. N. Maxwell.*

MEATS.

Jellied Chicken.

Cook six chickens in a small quanity of water until the meat will part from the bones easily. Season to taste with salt and pepper; just as soon as cold enough to handle remove bones and skin; place meat in a deep pan or mould, just as it comes from the bone, using gizzard, liver and heart, until the mould is nearly full. To the water left in the kettle, add three-fourth of a box of Cox's jelatine (some add juice of a lemon) dissolved in a little warm water, and boil until it is reduced to a little less than a quart, pour over the chicken in mould, leave to cool, cut with a very shap knife and serve. The slices will not easily break up if directions are followed.—Mrs. Festus Fitts.

Pickled Beef.

Rub each piece lightly with salt and lay away singly for 24 hours. Then pack close in a tub or barrel which will not leak. Bail four gallons of water with ten pounds of salt, four ounces of saltpetre and two pounds of sugar. Boil fifteen minutes, and skim while it is boiling. When thoroughly cold pour over your beef. This quantity will pickle 100 pounds of beef.—Mrs. Spiller, Tuskaloosa, Ala.

Swedish Dressing.

Put eight table-spoons of vinegar and half cup of butter in a custard kettle, let it boil, then pour over yolk of four eggs beaten thoroughly. Add three tea-spoons of sugar, four of prepared mustard, two of white pepper, (or about the fourth of a spoon of cayenne) and salt to taste. Place it again on the range and stir until it begins to thicken, take off and beat to the consistency of whipped cream This dressing put on chopped celery and English walnuts is especially nice. It will keep several several days. If it should become stiff, add a little cold vinegar.—Mrs. A. F. Hill, Montgomery, Ala.

Filling for Timbals.

Meat from one chicken, cut very fine, three-fourth can of mushrooms cut fine, half cup of cracker crumbs, half tea-spoon of salt, one even tea-spoon of dry mustard, one table-spoon of chopped parsley, one-eighth spoon of pepper, a speck of mace, one of cayenne pepper, two eggs, half cup of liquor. from mushrooms, one cup of hot milk, and juice of half lemon Beat the eggs, add to them hot milk and hot mushroom liquor, then mix all together. Butter a mould lined with cold hard boiled eggs, then cover the mixture tightly and steam one hour, turn out and serve with mushroom sauce.

Mushroom Sauce.

Two table-spoons of butter, two table-spoons of flour worked together until frothy. One and one-half cups of milk. Cook slowly, half cup of mushroom liquor, one-fourth can of mushrooms cut fine, half tea-spoon of salt, one-fourth teaspoon of pepper. Let simmer five minutes.

Timbals.

Make a very thin batter of sweet milk and flour. 1 egg Dip timbal iron in the batter, then into boiling lard.—Mrs. F. Fitts, Tuskaloosa, Ala.

Minced Oysters.

One quart of oysters chopped, four eggs well beaten, butter size of an egg, salt and pepper to taste, half nutmeg, enough toasted bread crumbs to thicken. Mix and cook until thoroughly heated. Fill shells, sprinkled with bread crumbs, and bake until brown. By omitting the nutmeg and adding chopped parsley and cayenne pepper, you have the genuine deviled oysters.—Mrs. A. F. Hill, Montgomery, Ala.

Ham Relish.

One cup-ful cold boiled ham, chopped fine
Half cup-ful cream.
Three hard boiled eggs.
Salt and pepper to taste.

Scald the cream. Rub the yolks of two eggs, smooth with a little of the cream. Press the whites of two eggs through a sieve. Mix all together in farina boiler. When thoroughly hot put on heated dish and slice over and serve.—Mrs. W. A. Cochrane.

To Bake a Ham.

A good baking ham must be mild cured, tender and juicy. cover it an inch deep with a stiff batter, put in a pan with a cup-ful of water. When the batter cracks fill in the cracks with soft batter from the bottom of the pan. This method cooks the ham in its own juices. After baking in a moderate oven one half hour for each pound, plunge into cold water, when cool remove the crust and the skin. Mix four teaspoonfuls sugar, one of flour, two of vinegar and a pinch of pepper. Rub this well into the fat, stick with cloves and return to the oven until delicately browned.—*Selected.*

Patties.

Two cups cold chopped meat (any fresh meat), two cups bread crumbs, one cup sweet milk, one egg, one lump of butter half size of an egg. Stir meat, bread crumbs, milk and butter together over the fire for about ten minutes; add the egg and seasoning, and drop into greased muffin rings. Put in the oven and brown.—Mrs. W. C. Whitaker.

White Sauce for Patties.

Two table-spoonfuls of butter, three heaping table-spoonfuls of flour. Add slowly one pint sweet milk, cook until thick. Just before removing from the fire add one egg and one table-spoonful of chopped parsley.—Mrs. A. B. McEachin.

Meat Loaf.

To one quart of chopped or ground meat add two eggs well beaten, a cup of crackers or bread crumbs and a small cup of stock, sweet milk or water. Season with salt and pepper, and if desired sage, chopped onion or parsley. Mix well and mold into a loaf. Lay some very thin strips of bacon on top and bake an hour.—Mrs. L. B. Herblin.

Fried chicken served on rice patties with salted pecans or almonds is fine. Stick nuts in the patties.—Mrs. V. Hafner.

Beef Roll.

Chop fine two pounds tender beef, stir in five eggs, cracker crumbs, one table-spoon melted butter, pepper, salt, a little nutmeg, one small onion. Make into a loaf and sprinkle with cracker crumbs and butter, and bake. Put some water in pan and baste frequently.—Mrs. Chas. N. Maxwell.

Sausage Dumpling.

Roll nice bulk sausage in good biscuit dough, and bake as you would tarts. Nice for a change.—Mrs. W. B. Edmundson.

Beef Roll.

Get a nice tender steak, spread out and rub all over with onion; make a dressing of a half loaf of light bread, one small piece of egg bread; soaked until soft in cold water. Add three eggs, a half dozen cloves, a little spice, and black pepper and salt. Mix all together and spread thick over steak. Then roll as you would for jelly roll, and tie with cords. Put on top a few slices of bacon. Cook in double baker.—Mrs. W. G. Cochrane.

SALADS.

Yolks of two hard boiled egg rubbed fine.
One spoon mustard.
The yolks of two raw eggs beaten into the other.
One table-spoon sugar.

Add sweet oil poured in by small quantities as long as the mixture continues to thicken; add a little cayenne pepper and vinegar.—Mrs. C. N. Maxwell.

Fried Pineapple.

Take can sliced pineapple, fry in butter in a sauce-pan, slightly. Just before serving, dip each slice in brandy or sherry, return to the pan and heat thoroughly.

This is served as a garnish for game.—Mrs. A. F. Hill, Montgomery.

Waldorf Salad.

One doz. good sized tart apples.
Four heads of celery.

Peel the apples and cut in blocks, cut the celery the same way. Mix celery and apples, pour over mayonnaise and mix thoroughly.

MAYONNAISE DRESSING:—Yolks of three eggs, beaten until stiff, whip in gradually half pint of Olive oil, tea-spoon of salt, a pinch of cayenne pepper, and four table-spoons of white vinegar.—Mrs. Winship, Georgia.

Chicken Salad.

Boil one chicken tender; chop fine the whites of twelve hard boiled eggs and the chicken. Add equal quantities of chopped celery and cabbage; mash the yolks fine, add half cup butter, half cup sugar, tea-spoon mustard, pepper and salt to taste, half cup vinegar and some cucumber pickle chopped fine.—Mrs. C. N. Maxwell.

Potato Salad.

A delicate potato salad is made by boiling six medium size potatoes and when done, to either slice thin or pass through a potato sieve, sift salt and pepper over and pour over all a nice salad dressing.—Mrs. F. R. Maxwell, Tuskaloosa, Ala.

Salad Dressing.

Three eggs.
One tea-spoon salt.
One tea-spoon mustard.
Two table-spoons sugar.
Two table-spoons butter.
One glass cream or milk.
Half glass vinegar.
Pinch cayenne.

Separate eggs and beat yolks well, mix all dry ingredients and sift into yolks and beat well, then add cream, then beaten whites. Put in double boiler and when hot add vinegar, which must also be hot. Let all come to boiling point, but not boil. —Mrs. F. R. Maxwell, Tuskaloosa, Ala.

Celery Salad.

Three stalks white celery.
One and a half pounds pecans.
Five table-spoonsful of Yacht Club Mayonnaise.
One table-spoonful of white vinegar.
One tea-spoonful sugar.

Chop the celery in one inch lengths; shell the pecans so as to get the meat out as near whole as possible; mix salad dressing, vinegar, sugar all together and pour over nuts and celery. Garnish with cranberry jelly.—Mrs. Thorington, University of Alabama.

Frozen Tomato Salad.

Twelve good size tomatoes peeled, mashed and strained.
One tea-spoonful of onion juice.
Red pepper and salt to taste.

Half dozen eggs made into mayonnaise dressing and one half the quantity stirred with the tomato juice and the rest put on the ice to be served with the tomatoes after frozen hard. It is nice served on crisp cold lettice leaves. Delicious.—Miss Ernestein Sidway.

ENTREES.

Cheese Croquettes, or Balls.

Mix one cup of bread crumbs with one cup of cheese, add a fourth of a tea-spoon of salt and a dash of red pepper; break into this one or two eggs (enough to hold bread and cheese together). Form into balls, dip in egg and bread crumbs and fry in smoking hot fat.

Nice served with salad.—Mrs. Stockard, Chattanooga, Tn.

Salad Dressing.

Four eggs, or yolks of eight, beaten light.
Eight table-spoons of vinegar, boiled and odded gradually to the eggs, beating constantly.

Set on stove and stir while cooking. When thick as custard, take from the fire and stir in two table-spoons of butter while cooling. Mix three scant teaspoons of salt and one of mustard. When cold beat in quantity of whipped cream equal to the dressing.—Miss Ewing, Chattanooga, Tenn.

Lemon Straws.

Three lemons, grated and squeezed.
Six eggs, beaten separately.
One pound sugar.
One-fourth pound butter.

Mix all together, put into a vessel of hot water, and stir until thick, and put aside to cool. Make a rich pastry roll very thin, cut in strips half inch wide and four inches long, and bake until a light brown. Spread the lemon jelly between twos and serve with meat.—Mrs. V. Hafner, Hillsboro, Tex.

Cheese Straws.

Three table-spoonfuls of flour.
Three table-spoonfuls grated cheese.
One table-spoonful of butter.
One table-spoonful of milk.
One egg (yolk only).
Salt, pepper and nutmeg.

Mix lightly with a spoon, roll very thin, cut into narrow strips three inches long and bake in slow oven. Serve hot or cold.—Mrs. Stoelker, Birmingham, Ala.

Cheese Wafers.

One large spoonful of lard.
One pint of flour.
One tea-spoon of salt.
Half pound of grated cheese.

Put lard and salt in the flour dry, then add very cold water until a rather soft dough is made; roll and sprinkle thick with the cheese, over which sprinkle a little flour; continue to roll in this way until cheese is all gone, making about four or five folds of the dough. Set aside in a very cool or cold place until chilled, then roll thin and cut with small biscuit cutter.—An Old-time Cook.

Stuffed Prunes.

Chop fine one dozen figs; mix with them twelve blanched almonds cut in bits. Soak over night one pound of prunes; remove stones, fill cavities with figs and almonds. Make syrup of half pint of water, quarter pound sugar; add lemon juice. Put in prunes and simmer half hour. Serve cold.—Mrs. B. A. Stockard, Chattanooga, Tenn.

Cheese Struws.

One pint of flour.
One heaping kitchen spoon of lard.
One spoon of salt.

Into this pastry roll one coffee cup of grated cheese; spread pastry and sprinkle with cheese, roll in and repeat until all the cheese is in. Cut with knife into long thin straws and brown quickly.—Mrs. Winship, Georgia.

Peanut Sandwich.

Well butter thin slices of light bread and spread over same the grated yolks of eggs. Sprinkle with salt, pepper and a little mustard. Now cover all with a liberal quantity of pulverized, parched peanuts and cover with another well buttered slice of bread. Nice for lunches.

Grits Croquettes.

Thoroughly boil half cup of grits in salted water. When thoroughly cold, stir one egg and one tea-spoon of sugar in. Make into rolls or balls, roll in flour and fry in hot lard.

Tomato Jelly.

One can of tomatoes, season with salt, pepper and sugar, Soak one-fourth box of Cooper's Gelatine thoroughly. Strain the tomatoes. Mix all well and set away to congeal.—Mrs. C. F. Fitts, Tuskaloosa, Ala.

VEGETABLES.

Stuffed Sweet Potatoes.

Select half dozen good sized potatoes and bake. When well done cut across into halves, scoop out the meat, taking care not to miss-shape the hull. Add two table-spoons of sweet milk, two table-spoons of butter and a pinch of salt and pepper, mix well. Refill the hulls and set on end in a pan, return to the oven and slightly brown. Serve very hot. This makes mean potatoes taste good.—Mrs. Herblin.

Cold Slaw.

Put in a tin pint cup, vinegar two-thirds full.
One beaten egg.
One table-spoon of sugar.
One table-spoon of mixed mustard.
Tea-spoon salt and pepper.
Small piece of butter.

Place the cup in pan of boiling water and stir it until it thickens, then pour over cabbage which has been chopped with celery and onion to taste.—Mrs. Dr. Cochrane.

Cauliflower.

Boil the cauliflower in well salted, clear water, until tender. Serve with white sauce as follows: One cup of milk, a lump of butter half size of an egg, one tea-spoon of flour. When milk is thoroughly hot, add butter, salt and pepper, and thicken with flour. Cook until of consistency of custard.

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Onion Puddings.

Six onions.
One pint bread crumbs.
Four eggs.
Table-spoon of butter.
Tea-spoon of salt.
Pinch of black pepper.

Soak bread crumbs in a tea-cup of sweet milk. When soft add eggs beaten well together; add salt and pepper. Boil onions and when thoroughly done mash with butter, pour all together, stir well and throw in tea-spoon of soda mixed in a little warm water. Bake quickly.

To Cook Spinach.

Boil until tender one peck of spinach. When thoroughly cooked, drain, mash and beat with spoon, together with heaping spoonful of butter. Add salt and black pepper to taste. Have ready well beaten three eggs, which add to the spinach and place all in buttered baking dish. Bake to a light brown. —Mrs. M. P. Jemison.

Vegetable Oysters.

Large, unripe tomatoes are selected. They are sliced, dipped in corn meal, then fried in a well greased skillet. Meal is also sprinkled over them while frying. When done the slices are brown on the outside, but soft and juicy within, with a decidedly oyster-like flavor, but sufficiently tart to make them appetizing. Try it.

Potato Croquettes.

Boil two large sweet potatoes and mash through a sieve. Mash smooth yolks of two hard boiled eggs with one tablespoon of butter, one of sugar and a pinch of salt. Form into balls, roll in flour and fry light brown in hot lard.—Mrs. Jordan, Aberdeen, Miss.

Cabbage Pudding.

Boil a small head of cabbage in clear salted water until perfectly tender. When thoroughly done, remove from the water, chop fine and press all the water from it. Have ready a cup of sweet milk into which has been stirred an egg. Put a layer of cabbage salted, peppered and buttered and a layer of bread crumbs. Repeat this until all the cabbage is used, leaving a layer of bread crumbs for the last. Over all pour the milk and egg. Now put it in the oven for a light brown. If the flavor of cabbage is very objectionable, by changing the water the cabbage is boiled in, this flavor will almost entirely be lost.—Mrs. W. F. Fitts.

Potato Roses.

These are made of rather wet creamed Irish potatoes, pressed through a paper tube, turning it around and around until a sort of rose is formed. They are to be browned, then placed on a lettuce leaf just before serving.

DESSERTS.

Puff Paste for Pies and Tarts.

Half pound of flour.
Half pound of lard. 1/2 lb. butter.
Cut butter and lard together.

Rub one-third into the flour and mix with one egg and enough cold water to enable to roll smooth. Roll the remainder of the shortening into the dough, folding four or five times, then set in a cold place until thoroughly cold before baking.—Mrs. W. G. Cochrane.

Pastry.

One pint flour.
One tea-spoon of lard.
One pinch salt.

Take hot water enough to wet the flour and work a stiff dough. Roll thin and it will be very nice and brittle.—Mrs. Holland.

Pastry Without Lard.

One pint flour.
One pinch salt.

Take enough cream to work a stiff dough. Very dainty and nice.—Mrs. M. O. Daniel.

Pine Apple Pie.

One cup sugar.
Half cup butter.
One cup sweet cream.
One can grated pine apple.

Beat butter and sugar to a cream, add beaten yolks of eggs, then the pine apple and cream, lastly the beaten whites whipped in lightly. Bake with under crust.—Mrs. C. N. Maxwell, Tuskaloosa, Ala.

Baked Apple Dumplings.

One pint flour.
One tea-spoonful salt mixed in flour.
One large table-spoonful lard.
Half dozen apples, chopped fine.
Two table-spoons butter.

Rub the lard in the flour, add enough water to make rather a stiff pastry. Divide this into six or eight pieces. Roll out each piece and fill it with chopped apple, add a small lump butter and table-spoon of sugar. Draw pastry together and press out all the air. Place dumplings closely together in baking pan. Sprinkle over them about three-fourths of a cup of sugar. Rub them over with about a table-spoonful of butter. Pour over two and a half cups cold water. Bake in hot oven until brown, basting every few minutes.—Miss Rita Parker, Mobile, Ala.

Apples for Supper.

Peel and core one dozen apples, place in pan, fill centers with sugar, put a little water in the pan and set in oven. Take three-fourth cup of crushed tapioca, pour on sufficient water to nearly cover the apples, add a few drops of vanilla or pine apple extract. Let stand a short time then pour over the apples and cook slowly, allowing the apples to brown delicately. Serve with cream. Do not use Pearl Tapioca. It is almost impossible to dissolve it entirely.—Mrs. F. S. Moody, Tuskaloosa, Ala.

Lemon Pie.

Four eggs.
One and half cup sugar.
Two-thirds cup water.
Two table-spoons flour.
One lemon.

Beat the yolks until smooth and whip the whites well. Add the grated peel of lemon and the sugar, beat well, stir in the flour and add the water. When baked take from oven and spread over them the whites of eggs beaten with four table-spoons of sugar, return to oven and brown.—Mrs. C. N. Maxwell, Tuskaloosa, Ala.

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Clear Pie.

Seven table-spoons of white sugar.
Four table-spoons of creamed butter.
Five eggs beaten separately.
Two table-spoons sifted flour.

Put the butter and sugar on the fire until thoroughly melted, then beat the yolks of the eggs and flour together, add the butter and sugar (when cool), add the whites as a Meringue, last. Have the crust very rich and light.—Mrs. W. B. Edmundson.

Jelly Pie.

Six eggs.
One and half tea-cups of sugar—granulated.
Half tea-cup of butter.
One glass of acid jelly.
One tea-spoonful of vanilla extract.
One tea-spoonful of flour.

Mix sugar and butter together, add yellow of eggs, then sift in flour. Stir in thoroughly glass of jelly and flavor with vanilla. This makes three small or two large pies.—Mrs. M. P. Jemison.

Mock Minced Pies.

Four crackers broken up, over which pour a tea-cup of boiling water. One cup of sugar, one cup of syrup, half tea-cup of vinegar, one cup of chopped raisins, two or three chopped raw apples, half cup of melted butter, one tea-spoon cennamon, one tea-spoon allspice, half tea-spoon of salt.—Mrs. Dr. H. P. Cochrane.

Cream Pie.

Beat thoroughly together the white of one egg, half tea cup of sugar, and table-spoon of flour, then add tea-cup of cream (or rich milk), bake with under crust; grate nutmeg on top.—Mrs. J. D. Foster.

Punkin Pie.

Take two table-spoons punkin, one egg, half cup sugar, cup of rich milk, (a little cream will improve it) a little salt, stir well together and season with any kind of spice preferred. Bake with under crust.—Mrs. J. D. Foster.

Filled Pastry.

To one quart flour, add one pound butter, one cup sugar, mix well, then sufficient milk to consistency of pie crust. Take one-third of this, roll thin and put in a pan. Having previously prepared one pound each pecans, almonds and raisins. Sprinkle the rolled crust with half this, adding half cup sugar, one-third cup melted butter and half cup thick preserves or fruit butter. Roll thin another third of dough, lay in the pan over this filling. Again fill as before. Roll balance of dough and cover the pan with this. Bake immediately in a moderate oven.—Mrs. T. Myer.

Apple Pudding.

Stew the fruit until it will pulp, then beat it smooth. To every pint of pulp add a quarter of a pound of sugar, three well beaten eggs, one ounce and a half of butter and a quarter of a pound of bread crumbs, mix all together except the eggs, which must not be added until the mixture is quite cool, and then stir them in thoroughly. Put in a buttered dish and bake for half an hour. Sift a little sugar over before serving.

Prune Pudding.

Select best eating prunes. Take twelve of the largest, soak six hours in cold water, then stew until tender, but avoid being over done. Set aside to cool; remove the seed. Take the yolks of five eggs, beat very stiff; add table-spoon of sugar to prunes; mix the beaten whites well with them and bake in a moderately hot oven. Serve with hot sauce of sugar and butter flavored as best liked. This quantity serves five persons. —Mrs. Thorington, University of Alabama.

Chocolate Pudding.

Half cake bakers chocolate, grated into one quart of sweet milk, put on the stove until it reaches the boiling point. Remove, strain, add four table-spoons of corn starch mixed with the yolks of three eggs and one and a half cups of sugar, return to the stove and stir constantly until thick, flavor with vanilla, take from the top of the stove and pour in baking dish and bake. When done add meringue made of the three whites of the eggs.—Mrs. Festus Fitts.

Lemon or Orange Meringue Pudding.

One quart sweet milk.
Two cups bread crumbs.
Four eggs.
A scant half cup of butter.
One cup of white sugar.
One large lemon, juice, and half the rind grated.

Soak the bread in the milk, add the beaten yolks of the eggs with the butter and sugar beaten to a cream, then the lemon or orange. Bake in buttered dish until firm and brown and while still in the oven cover with a meringue made of the whites of the eggs whipped to a froth and three table-spoons of powdered sugar and a little of the lemon or orange juice.—Mrs. W. G. Cochrane.

Queens Pudding.

One quart milk.
One pint bread crumbs.
One cup sugar.
Four eggs.
Piece of butter size of an egg.
Grated rind of one lemon.

When baked spread on top. Jelly and beat the whites of five eggs to stiff froth. One cup sugar. Juice of one lemon. Pour over pudding and bake light brown.

Cheap Pudding.

One round loaf baker's bread.
One pound raisins.
Half gallon sweet milk.

Break open the loaf, leaving top and bottom crusts unbroken. Pull out the soft heart; then fill the loaf with the stoned raisins; then tie the loaf up in cloth and boil an hour or more in the milk. Serve with egg-nog sauce.

SAUCE.—The yolks of four eggs (or six), with sugar to make stiff; add brandy or whisky to taste.—Mrs. E. Lee McClesky, Mobile, Ala.

Old-fashioned Potato Pone.

Grate enough sweet potatoes to make one pint, into which stir four eggs, one table-spoon of butter, a pinch of salt, one tea cup of sugar, and two table-spoons of molasses. Ground spice to taste. Stir every little while after putting in the oven. Stir until nearly done, then let bake until crust is formed. This can be eaten hot as it is, or cold with sauce made with sweetened cream flavored with vanilla.

Suet Pudding.

Two cups of beef fat, chopped fine.
One heaping cup of flour.
One pinch salt.
One egg.
Half pound of crackers.
Sufficient water to knead loose.

Mix well and put into vessel containing one and a half pounds of prunes, half cup of sugar, tea-spoon cinnaman, cook over slow fire. Place a saucer in the bottom of the vessel to prevent the pudding from sticking or scorching.—Mrs. T. Myer.

English Plum Pudding.

One cup each of flour, bread crumbs, sugar, raisins, currants, citron, beef suet chopped fine and flavored, four eggs, a little salt and spice to taste. Mix all dry things, then stir in eggs and enough milk to make a stiff batter. Boil five hours. —An English Woman.

French Plum Pudding.

Grease the bucket well with butter, slice light bread thin and butter and spread with jelly or preserves, and a sprinkling of currants, raisins and citron, then another layer of buttered bread, add so on until the bucket is nearly full, then pour over it a custard made of five eggs, a quart of sweet milk, a pint of sugar and a tea-cup of whisky, let it stand all night. In the morning set the bucket in a pot of water and boil until dinner. Cut the crust off the bread before beginning.

SAUCE:—One and a half cups of water, two cups sugar, two table-spoons of butter and a well beaten egg, stirre din as soon as hot. Continue to stir until the sauce thickens. Add whisky and nutmeg to taste.—Mrs. P. A. Fitts.

Molasses Custard.

One cup molasses.
One cup sugar.
Three eggs, parts beaten separately.
Half cup of milk.
One tea-spoon of butter.
Two tea-spoon of flour.
Flavor with lemon.—Mrs. W. F. Fitts.

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Green Tomato Pie.

Slice one quart of green tomatoes, add one wine glass of water and stew till tender, then add one pint of sugar, two spoons of lemon extract and bake in pastry.—Mrs. W. F. Fitts.

Sweet Milk Custard.

Beat one egg with two table-spoons of sugar and one of flour. Add one pint of sweet milk and flavor with vanilla.

Pine-apple Custard.

Half cup butter.
Four eggs (save the whites of two for meringue, with some of the pine-apple).
One cup of grated pine-apple.
One cup of sugar.
One cup of milk or cream.
One table-spoonful of corn-starch or flour.

This is sufficient for two custards.—Mrs. G. T. Anderson.

Banana Pudding.

Cut sponge cake in slices, and in a glass bowl put alternately a layer of sliced bananas. Make a soft custard, flavor with wine and pour over it. Beat the whites of three eggs to a thick froth and heap over the whole.

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CAKES.

Devil Cake.

CUSTARD PART.—1 cup grated chocolate.
½ cup sweet milk.
1 cup brown sugar.
Yolk one egg.
1 tea-spoonful vanilla.

Stir all together in granite sauce pan and cool.

CAKE PART.—1 cup brown sugar.
2 cups flour.
½ cup butter.
½ cup sweet milk.
2 eggs.

Cream butter; sugar and yolks of eggs; add milk, sifted flour and whites of eggs beaten stiff. Beat all together and stir in custard. Lastly, add teaspoonful soda dissolved in a little warm water. Bake in jelly tins.

FILLING.—1 cup brown sugar.
1 cup white sugar.
1 cup water.
1 table-spoonful vinegar.

Boil until it spins a hair, and stir into beaten whites of two eggs and ¼ pound marshmallows. Use a collar of stiff white paper to keep the filling from running out, and let each layer cool a little before putting another on top.–Mrs. W. A. Cochrane.

Sponge Cake.

Fourteen eggs.
Three pints of flour (which must be sifted three times before measuring).
Two and a half pints of sugar.
One tumbler of water.

First put the sugar and water on the fire, after mixing, and cook until clear. Take off, and when milk warm or cold add to the beaten yolks of the eggs. Beat the whites to a stiff froth and add; next add flour last, cutting it in rapidly. Put in oven and bake immediately.—Mrs. P. A. Fitts, Franklin.

Angel's Food.

Two goblets flour, sifted three times.
Three goblets pulverized sugar.
Whites of 22 eggs, beated to a stiff froth. with 1 teaspoonful cream tartar.

Mix sugar and eggs together as if for icing; then cut in flour, but do not stir. Flavor with vanilla.—Mrs. P. A. Fitts.

Tea Cakes.

One cup butter.
Two cups sugar.
Three eggs.

Stir this all together just as if you were making a cup cake, then pour on 1½ quarts of flour. Flavor with lemon, putting in the flour.—Mrs. Robert Jemison.

Lep Kuchen. (Ginger Snaps.)

One quart molasses, boil and then cool. To this add two tea-spoonfuls each of cinnamon, cloves, spice and baking powder; flour enough to stiffen; one nutmeg, yolks of five eggs, one cup brown sugar, one cup butter, one pound almonds, half pound citron; mix well, roll thin, cut into squares and bake. Then ice with raw icing. Use the five whites of eggs and sufficient sugar to stiffen thick.—Mrs. T. Myer.

Plain Wafers.

One pint flour, ¾ pint sweet milk, one tea-spoon lard; salt to taste.—Mrs. C. F. Fitts, Tuskaloosa.

Sweet Wafers.

One pound sugar.
One pound flour.
Half pound butter.
Sixteen eggs. Flavoring.

Beat eggs very light, separately. Rub butter and sugar together to a cream, add eggs, and then beat in the flour; flavor with cinnamon and nutmeg. Bake in wafer irons and roll up while hot.—Mrs. C. F. Fitts, Tuskaloosa.

Sweet Wafers.

One egg, four table-spoons sugar, one table-spoon butter, one cup flour, flavoring.—Mrs. W. F. Fitts, Tuskaloosa.

Banana Shortcake.

One quart flour.
Three tea-spoons baking powder.
Two or three table-spoons sugar.
Piece of butter the size of an egg.
Enough sweet cream to make a soft dough.

Roll out thin, bake in four layers, put sliced bananas sprinkled with sugar between the layers. Serve with whipped cream.—Mrs. J. D. Foster.

White Cake.

Whites of six eggs.
One and a half cups of sugar.
Two and a half cups of flour.
Half cup of butter.
Half cup sweet milk.
1½ tea~~One~~ spoon of baking powder.—Mrs. Hafner.
Flavor to taste.

Sponge Cake.

Four eggs.
One cup of sugar.
One table-spoon lemon juice, with a little grated rind.
One cup flour.

Beat the yolks until very thick; add sugar little by little; add lemon juice and rind. Beat whites until perfectly firm, and fold them into the yellow mixture. Sift the flour in little by little, very lightly, since stirring will drive out the air which has been beaten into the eggs. Do not beat after the flour is added; the batter should be stiff and spongy; if a liquid in character it will be tough. Bake in shallow pans in a rather hot oven fifteen or twenty minutes; when cold split and spread with whipped cream, and scatter over top either cherries or raisins, with almonds folded in the raisins.—Mrs. Hafner.

White Layer Cake.

Two cups sugar.
Half cup butter.
Half cup sweet milk.
Two and a half cups flour.
Two and a half spoons baking powder in the flour.
Whites of eight eggs.

Bake in jelly tins and put together with icing. Before putting on each layer cover icing with crystalized cherries and raisins chopped fine.—Mrs. C. N. Maxwell.

Ginger Bread.

One cup of sugar.
One cup of butter.
One cup of molasses.
One cup of sour milk or buttermilk.
Two eggs.
One table-spoonful of ginger.
One tea-spoonful of cinnamon.
One tea-spoonful of soda dissolved in hot water.

Take flour enough to make a good batter, say four or five cups, but don't make it too thick. Stir spices, sugar, butter and molasses together, keeping the mixture slightly warmed; then add the milk, then the eggs beaten their lightest, then the soda, and then the flour. Beat it well and bake in a large pan. If you want to add raisins, dredge them with flour, and put them in the last thing.—Mrs. J. D. Foster.

Ginger Cakes.

Two cups of molasses.
One cup of lard.
One heaping tea-spoon of soda dissolved in half cup of warm water.

One tea-spoon ginger and enough flour to make a stiff dough; roll out thin and cut and bake.—Bessie Donoho.

Ginger Cake.

Two eggs.
Quarter pint of sugar.
Half pint of black molasses.
Half pint of buttermilk.
One tea-spoon of soda.
One table-spoon of butter and lard mixed.
One and a half pints of flour.
Two table-spoons of good ground ginger baked in gems.
—Mrs. P. A. Fitts.

White Fruit Cake.

One pound white sugar.
One pound flour.
Three-fourth pound butter.
One tea-spoonful baking powder.
White of one dozen eggs.
One tea-cup sweet milk.
Two pounds citron.
Two pounds almonds.
Two pounds cocoanuts to mix.

Beat half the whites, add the sugar, beat yeast powder and flour well together two or three times, cream butter well, mix in flour, add the other whites last, after the cake is well beaten. —Mrs. H. Gluck.

Chocolate Cake.

One cup of butter.
Two cups of sugar.
One cup of milk.
Five eggs; leaving out the whites of three.
Four cups sifted flour, and 2 spoons baking powder.

Bake in jelly tins. Put together with icing boiled with half cup grated chocolate. Flavor with vanilla.—Mrs. F. R. Maxwell.

Lemon Cake.

One and a half cups sugar.
One cup of butter.
Two and a half cups of flour.
Five eggs beaten separately.
One-third cup of sweet milk.
Two tea-spoons baking powder.

FOR JELLY:—One and a half cups sugar, two spoons butter, two eggs, the grated rind and juice of two lemons. Beat together and boil until the consistency of jelly and put between layers.—Mrs. C. N. Maxwell.

Pansy Cake.

Two-thirds cup butter.
One cup sugar.
Half cup milk.
Yolks of five eggs.
One tea-spoon cream tartar.
Half spoon soda.
Two cups flour—flavor with vanilla.
Half cup grated chocolate.

For the other batter half cup of butter, one and half cups sugar, the whites of five eggs, half cup milk, flour and baking powders same as above. Color half of this mixture pink. The four layers, brown, white, pink and gold make a pretty cake. Put layers together with icing.—Mrs. Peterson.

One Jelly Roll.

Beat the yolks of three eggs with one cup of sugar, add five table-spoons of sweet milk, one and a half cups of sifted flour. Then add the beaten whites, flavor and lastly add one tea-spoon of baking powder. Bake quick in biscuit pan, turn on a damp cloth and score the sides, spread with jelly and roll the hot cake. Sprinkle with sugar and set away to cool.
—Mrs. L. B. Herblin, Tuskaloosa, Alabama.

Choice White Marble Cake.

One cup butter.
Three cups sugar.
Four cups flour.
Half cup sweet milk.
White of 9 eggs beaten very light, sugar and butter to a cream.
One cup dark sugar.
One cup molasses.
One cup sour milk.
One tea-spoonful of soda.
Five cups flour.
Yolks of nine eggs and one whole spoon spices.

Drop in a well lined pan spoonful of dark and white alternately.—Mrs. H. Gluck.

Almond Cream Cake.

Two cups of sugar.
One-fourth cup of butter.
One cup milk.
Three cups flour.
Whites of four eggs.
Three tea-spoons baking powder.
Half teaspoon vanilla.

Bake in layers, then whip one cup of sweet cream of a froth and stir gradually into it half a cup of powdered sugar, four drops of vahilla and one pound of blanched almonds, chopped fine. Spread thickly between the layers of cake, and frost top and sides.—Mrs. V. Hafner, Hillsboro, Texas.

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White Fruit Cake.

One pound sugar.
One pound flour.
Half pound butter.
One pound grated cocoanut.
Half pound almonds.
One pound citron.
One dozen eggs, beaten separately.
Two tea-spoons baking powder.—Mrs. W. G. Cochrane.

A Thanksgiving Cake.

Cream half a cupful of butter and three cupfuls of sugar together; add four cupfuls of flour, two tea-spoonfuls of baking powder, and the whites of eight eggs beaten to a froth. Flavor with extract of lemon and bake in jelly tins.

For a filling, make an icing of the whites of four eggs and three cupfuls of sugar. Divide it, and in one-half mix one cup of chopped almonds, in the other the same of chopped figs. Spread alternately on the layers of cake. Ice the top with plain white icing, and put "Thanksgiving" across.

Simple Cake.

One table-spoon of butter.
Two cups of sugar.
Two eggs.
Two cups of sweet milk.
Five cups of flour (if patent, 4½).

With four tea-spoons of cream tartar and two level tea-spoons soda sifted info the flour and well mixed.

This cake can be baked in loaves with different flavors. It will not keep like rich cakes, but this cake is not made to keep.—Mrs. L. B. Herblin.

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Silver Cake.

Twelve eggs (whites only).
Three-fourths pound butter.
One pound sugar.
Three-fourths pound flour.
One-fourth pound corn starch.—Mrs. G. H. Hunt.

Currant Cake.

Six eggs, beaten separately.
A heaping cup of butter.
Two cups of sugar.
Four cups of flour.
One cup of sweet milk.
One heaping dessert spoon of baking powder.
One pound currants.
One dessert spoon of vanilla.—Mrs. P. A. Fitts.

Dark Fruit Cake.

One pound flour.
One pound sugar.
Three-fourths pound butter.
Ten eggs.

Beat the yolks of the eggs with the sugar, add to them the butter and flour creamed together, also add the whites beaten to a stiff froth, then have one and a half pounds of raisins stoned and chopped, two pounds currants picked, washed and dried, one pound citron cut in slices, half ounce nutmeg, fourth ounce of mace, half pint brandy,strew half pound of flour over the currants and raisins, and then mix all the ingredients together. I use such spices as I like best.—Mrs. H. Gluck.

Boiled Icing.

Place three scant cups granulated sugar to boil with one cup water until it threads from spoon. Beat whites until well frothed, but not stiff; add one-third tea-spoon cream tartar, then add boiling syrup, whipping hard all the time. Flavor with lemon, rose, or almond, and spread on cake immediately. —Mrs. F. R. Maxwell.

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Layer Cake.

One and one-fourth cups granulated sugar.
Three eggs.
Half cup butter.
Half cup sweet milk.
Two cups flour.
Two tea-spoons baking powder.

Cream butter and sugar thoroughly, beat yolks to a stiff froth and stir in, then add milk, then beat in whites, then flour, stir hard. This is very nice baked in two layers and iced heavily, to be cut in squares.

Gold and Silver Cake.

Half tea cup butter.
One cup sugar.
One and a half cups of flour.
Half cup sweet milk.
Whites of four eggs.
One tea-spoon baking powder.

Flavor to suit taste. For gold part, use yolks of eggs instead of whites. Put together with icing.—Mrs. J. D. Foster.

White Fruit Cake.

One cupful butter.
Two cupfuls sugar.
Two and a half cupfuls flour.
Seven eggs (whites only).
One pound each of figs, dates, almonds and raisins.
Three-fourths of a pound citron,
Two tea-spoons baking powder.

Cream butter and sugar; chop fruit coarsely and mix; sift some flour over the fruit, and sift balance of flour and yeast thoroughly. Add flour to butter and sugar, then the fruit, and lastly add well beaten whites. Bake slowly in two medium sized tins for an hour and a half. Line tins with buttered paper.—Mrs. W. A. Cochrane.

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Superior Fruit Cake.

Three pounds dry flour.
One pound butter.
One pound sugar.
Three pounds stoned raisins.
Two pounds currants.
Three-fourths pound sweet almonds (blanched).
One pound citron.
Twelve eggs.
One table-spoon allspice.
One tea-spoon cloves.
Two table-spoons cinnamon.
Two nutmegs.
Three tea-spoons baking powder.
One wine glass wine.
One wine glass brandy.
One coffee cup of molasses with the spices in it.
One tea-spoonful soda dissolved in table-spoonful water.

Steep molasses with spices twenty or thirty minutes (not boiling).

Beat eggs very light and flour fruit well. Line the mould and put in mixtures and layers of citron alternately, and bake three and a half or four hours in moderate oven, let cool in oven gradually. A fine wedding cake recipe. Will fill two large pans.—Mrs. W. A. Cochrane.

Tea Cakes.

One cup butter.
Two cups sugar.
One cup rich milk.
Yolks of eight or ten eggs,
Flour to make soft dough, with four heaping tea-spoons yeast powder sifted in.

Cream eggs, butter and sugar together; add milk and flour alternately; flavor with vanilla. Mix in a bowl with spoon. Roll small quantity at a time, and cut.—Miss Mary Cochrane.

Chocolate Cake.

One cup sugar.
Half cup butter.
Half cup milk.
Yolks of two eggs and three whole ones.
Two cups flour.
Two tea-spoonfuls yeast powder.

CUSTARD:—Add to froth of two eggs one cup sugar, (powdered) one cup chocolate, vanilla to taste. Bake in layers.

Tilden Cake.

One cup butter.
Two cups sugar.
Three and a half cups flour.
Four eggs.
Two tea-spoonfuls yeast powder.
Two cups sugar.
Flavor to taste.

Hot Water Sponge Cake.

Six eggs.
Two and a three-fourth cup of flour.
One cup hot water.
Two tea-spoonful yeast powder.
Flavor.

Hermets.

One cup of butter.
Two cups of sugar or molasses.
Three eggs.
One cup raisins or other fruit—all kinds spice.
Two tea-spoons yeast powder.
Flour to roll. Bake quick like snaps.

—Miss Brown, New Bedford.

Rachel Cake.

Yolks of seven large eggs.
One cup sugar.
Scant half cup butter.
Half cup sweet milk.
One and a half cups flour.
Two tea-spoons of baking power.

Cream butter and sugar together thoroughly, beat yolks to a stiff froth and stir thoroughly through, put in milk, then flour, and stir hard. Bake in two large layer pans. While hot spread on top of each, apply jelly, and over all put a meringue made of the whites and a spoon of sugar for each egg. Return to the oven for a light brown. Flavor the cake with lemon and the meringue with vanilla. This makes a pretty and a delicious cake.—Mrs. W. F. Fitts.

Snow Ball Cake.

One cup of white sugar.
Half cup of butter.
Half cup of sweet milk.
Two cups of flour.
Whites of three eggs beaten to a stiff froth.
Half tea-spoon of soda.
One tea-spoon of cream tartar sifted with the flour.

Beat butter and sugar thoroughly together, add the eggs then the flour, then the milk and soda.—Mrs. W. F. Fitts.

Fruit Cake.

One pound of brown sugar.
One pound of flour.
One pound of butter.
Two and a half pounds of raisins.
One and a hall pounds of citron (sliced).
One pounds blanched almonds.
Six nutmegs. One ounce ground cloves.
One dozen eggs.

Bake slowly three hours.—Mrs. J. P. Furniss, Selma.

Soft Ginger Cake.

Four eggs.
One cup of sugar.
Four cups of flour.
One cup of butter.
One cup of molasses.
One tea-spoon of soda.
One table-spoon of ginger.
One cup of sour milk.

A cup of raisins and some cinnamon and spices make a nice, cheap fruit cake.—Mrs. W. F. Fitts.

Nut Cake

One cup of butter.
Two cups of sugar.
One cup of cold water.
Four cups of sifted flour.
Whites of five eggs.
Four level tea-spoons of baking powder.
One tea-spoon of vanilla.

Bake the batter in stove pan, put on icing, as below, and lay the whole off in little blocks. Place half an English walnut on each block before the icing gets stiff.

Icing.—Yolks three eggs, two cups sugar. Beat the yolks light, and make a cooked icing just as you would with whites of eggs.—Mrs. Stockard, Chattanooga, Tenn.

Scotch Cakes.

One and a half pounds of sugar.
One and three-fourths pound of flour.
One pound of butter.
Six eggs.
Two tea-spoons of essence of lemon.

Roll very thin and bake in quick oven. Will keep a long time.—Mrs. W. G. Cochrane.

White Cake

One dozen eggs (whites).
Two cups of sugar.
One cup of butter.
Four cups of sifted flour.
One cup of sweet milk.
Three tea-spoonfuls baking-powder.
Vanilla or lemon.

Cream butter and sugar, add milk, eggs and flour alternately, baking powder and flavoring last. Half of this recipe makes a good sized cake, and another cake can be made of the yolks with the same measurements as for the white cake. Sift flour before measuring.—Mrs. W. C. Whitaker.

White Cake.

Half pound butter.
One pound flour.
One pound sugar.
One tea cup sweet milk.
Whites of eight eggs.
One tea-spoon soda and two of cream tartar.

Sift cream tartar and soda into a little of the flour and put in last. Cream butter and sugar, add milk and flour alternately to the beaten eggs.—Mrs. Furniss.

Cream Puffs.

One cup boiling water.
One cup butter.

Let this boil, then add a large cup of flour, and stir until smooth; let cool, then add three unbeaten eggs, mix well; drop in spoonfuls on dripping pan; bake thirty minutes; when cold open on the side and fill with the cream as below.

CREAM FOR PUFFS.—One cup milk, three table-spoons sugar, one table-spoon flour, one egg, flavoring.—Mrs. Hathway.

White Fruit Cake.

Whites of sixteen eggs.
Four cups of pulverized sugar.
Six cups of flour.
Two cups of butter.
One cup of milk.
One pound of citron.
One cocoanut.
One pound of almonds.
Two heaping spoons of baking powder.

Doughnuts.

Two eggs.
Two table-spoons of butter (light measure).
Five table-spoons of sugar.
Half cup of sweet milk.

Flour enough to roll smoothly with two tea-spoons of baking powder. Flavor with any preferred extract. Put a pound of lard in a skillet, and when it is boiling hot, drop in the doughnuts. Shake the skillet with one hand and turn the doughnuts constantly with a spoon. Take up in a sieve, and while hot roll in pulverized sugar. Success depends on the lard being hot enough when doughnuts are dropped in.—Mrs. Wilkins, Tuskaloosa, Ala.

Doughnuts.

One and a half cups of sugar.
Three eggs.
Butter size of nutmeg.
One cup of sour milk.
One level tea-spoon soda.
Flour enough to make a soft dough.
A pinch of salt, and flavor to taste.

Fry in boiling lard, and while hot sprinkle with pulverized sugar.—Miss Brown, New Bedford.

Sponge Cake.

Five eggs.
One cup granulated sugar.
One cup flour.
One-third tea-spoon cream tartar.
One tea-spoon flavoring.

Separate eggs and beat whites half way, first adding a pinch of salt, then add cream tartar, and beat until stiff, then whip in sugar, then the well beaten yolks, then flavor, and lastly gently fold in the sifted flour until smooth. Bake with an increasing heat from 35 to 50 minutes.—Mrs. F. R. Maxwell.

Sponge Cake.

Six eggs, leaving out the whites of three.
Two cups of sugar.
One cup of boiling water.
Three cups of flour.
One table-spoonful of baking powder mixed in flour.
Flavor to taste.

Beat the yolks and sugar until very light; pour in the boiling water, then stir in the flour; bake quickly. If baked in layer pans, and an icing made of the three whites, with the addition of a grated cocoanut, you can't have a nicer cake.—Mrs. Griffin, Aberdeen, Miss.

Excellent Cookies.

Yolks of six eggs.
Two and a half cups sugar.
One cup butter.
One cup sweet milk.

Cream butter and sugar, add beaten yolks, then add milk rather slowly. Grate in half a nutmeg and add enough flour to roll out. Previously prepare flour in the proportion of one heaping tea-spoon baking powder to one pint flour. The secret of having crisp cookies is in handling the dough as little as possible and having it as soft as it can be handled. To make them sugary, after rolling out on a board sift some granulated sugar over the dough and pass the rolling pin over it once. A nice way to use yolks left from white cake.—Mrs. F. R. Maxwell.

Bridget's Fritters.

One egg.
Two heaping iron-spoons of flour.
A pinch of salt.
One level tea-spoon of yeast powders.
One table-spoon of sugar.
Water enough to make a soft batter.
One quart of chopped apples.

Stir all together and drop a spoonful at time in boiling lard, and fry a light brown. Any flavoring desired to be used, and any fruit can be substituted for the apples.—New York Cook.

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FROZEN DISHES, ETC.

Lemon Sherbet.

Four lemons.
Four cups of sugar.
Two quarts of milk.
One table-spoon corn starch.

Heat the milk and corn starch, let it come to a boil, and sweeten with one cup of sugar. When it begins to freeze, add the juice of the lemons into which has been soaked the three remaining cups of sugar.—Mrs. L. G. Daniel, Tuskaloosa, Ala.

Frozen Plum Pudding.

Make a custard of a quart of milk and the yolks of four eggs, with one and a half cups of white sugar. Flavor with vanilla. Seed and cut into small pieces three ounces of raisins, three ounces each of citron and preserved cherries (cut small). Mix with the fruit three ounces of grated chocolate. Pour over these ingredients enough wine to cover well, and let them simmer all together until a thick paste is formed, stirring frequently, then add the custard to the fruit; also a quart of cream sweetened with five ounces of sugar, flavored with lemon, and whipped to a froth. Put this cream into the freezer, and when it begins to harden, whip up the whites of the four eggs stiff, and stir in lightly. This quantity makes one gallon.—Mrs. Festus Fitts, Tuskaloosa, Ala.

Sherbet.

Six or a dozen lemons—according to the amount needed—sweetened more than as a drink. Add one tea-spoon of vanilla extract, and freeze. When partly frozen, put into freezer a pint of whipped cream and finish freezing. The vanilla softens the sharpness of the acid of the lemons. To make it richer, add a can of grated pineapple.—Mrs. F. S. Moody.

Hickory Nut Ice Cream.

One pound of hickory nut kernels pounded fine in a mortar with a little sugar and water; mix with two cups sugar. one quart of cream, and two spoons of sugar burnt brown. Pour in a little water to dissolve the burnt sugar, then add to it the cream, with the sugar and the pounded nuts, and freeze.

Cream Sherbet.

Half gallon strong lemonade made quite sweet, flavor with vanilla; when partly frozen stir in half gallon rich sweet cream and freeze hard.—Mrs. C. N. Maxwell.

Gelatine Ice Cream.

One gallon sweet milk.
Three-fourth box gelatine.

Dissolve the gelatine in cold water, add the yolks of four eggs well beaten, stir in slowly one quart boiling milk, put the remaining three quarts milk in the freezer with one pound sugar and pour in the gelatine, add the whites beaten lightly, flavor with vanilla and freeze.—Miss E. H. Jones.

Mint Punch.

Soak a double handful of mint in a pint of good whiskey. One half gallon of water, or half water and tea mixed, half dozen lemons, make a strong lemonade with the lemon and water with one pound of sugar, strain whiskey from mint and put in, add whites of three eggs beaten with a little sugar and freeze.—Mrs. W. G. Cochrane.

To Serve Oranges.

Cut each orange in half, across valves, take out pulp and cut in small pieces with very sharp knife. Return to the shells and heap on whipped, sweetened cream.—Mrs. W. A. Cochrane.

Tapioca Cream.

Three table-spoons of tapioca soaked in a pint of cold water. Make a soft custard with the yolks of four eggs, one quart of milk and a scant cup of sugar. Stir in the tapioca. When done, beat the whites of the eggs to a stiff froth, sweeten and flavor as you would meringue. Over some of the whites pour the hot flavored custard. Spread the rest over the top. If the custard is flavored with vanilla and the meringue with lemon, the combination is very pleasing.—Miss Brown, New Bedford.

Chocolate Pudding.

Three eggs to each pint of sweet milk.
One table-spoon of sugar to each egg.
Two table-spoons of cornstarch or flour to every pint of milk.
Flavor with vanilla and chocolate to taste.

Heat sweet milk, beat eggs, sugar and starch well together. When milk is about to boil stir in and then add flavoring and chocolate which has been melted, stirring constantly. When as thick as desired, remove from the stove, put whipped whites on top, having added to each white a table-spoon of sugar. Bake to a light brown.

A Dainty Dessert.

One Angel Food Cake.
Half pound marsh mallows.
Quarter pound candied cherries.
Quarter pound pistacher nuts.
Three pints pure cream.

Cut the cake in two layers, quarter the marsh mallows, and stir into one-half the cream well whipped; use as a filling for the cake. Decorate outside of cake with pistacher nuts and cherries. Whip stiff the remainder of the cream, flavor with Madeira or Sherry wine, and serve with cake. Do not put in filling more than thirty minutes before serving, as it will become soggy.—Mrs. W. R. Miller, Tennessee.

Charlotte Russe With Gelatine.

One quarter box of gelatine.
One pint of cream.
One tea-spoonful vanilla.
One table-spoonful wine.
One quarter cup of cold water.
One quarter cup of boiling water.
One half cup of powdered sugar.

Soak the gelatine in cold water until it is softened. Whip the cream, placing the froth as it is made in a pan set in ice water. Sift over it the sugar and add vanilla and wine. Pour boiling water over gelatine and strain over whipped cream. Stir rapidly (not beat) resting bowl of spoon upon bottom and turning pan while stirring. Stir until well mixed and when nearly stiff turn into a mould lined with sponge cake.—Mrs. W. A. Cochrane.

Charlotte Russe.

Beat separately the yolks of five eggs; add to the yolks three-fourths of a pound of sugar; beat well; soak in half a pint of water half a box of gelatine, and put on to boil—eggs beaten to a froth; whip one quart cream. Pour the boiling water and gelatine overthe yolks and sugar. Beat continually. When cool, add cream and flavoring.

Raw Egg Charlotte.

One quart cream.
Three eggs.
Half box gelatine.
One cup sugar. Flavoring to taste.

Beat the yolks of the eggs and sugar until very light, then add the well beaten whites. To this add the whipped cream, stirring it in well. Soak the gelatine in cold water; put it in a warm place on the stove until it is all dissolved. Now stir in the gelatine. When all is well mixed, pour in moulds lined with lady fingers. Set in a cool place.—Mrs.J.J.Harris.

Prune Float.

One pound prunes, stewed and stoned; sugar enough to sweeten to taste before being stoned. Whip whites of five eggs to a stiff froth, add the prunes, a little at a time, until all are well incorporated, then set in the oven long enough to set. Eat with cream. —Miss Brown, New Bedford.

Charlotte Russe.

Put half a box of gelatine in half a cup of sweet milk and set aside; then whip one quart of sweet cream and let drain while waiting for cream; beat the yolks of three eggs into one and a half cups of white sugar until light; next put gelatine in the stove and dissolve; while still warm pour over eggs and sugar and stir until all is cool and beginning to get stiff; then stir in your cream slowly but in large spoonfuls at a time (do not beat); add flavoring now, and by the time your cream is all in, the charlotte is ready for use, though of course it is better after standing about an hour.—Mrs. W. G. Cochrane.

Angel's Food.

Beat the whites of six eggs to a froth, a table-spoonful of powdered sugar to each white, into which beat a little red jelly; whip a pint of cream, sweetened and flavored to taste, and pour the eggs and sugar over it. Serve with cake.

Almond Cream.

Cut enough sponge cake into slices (taking off the crust) to cover bottom and sides of bowl, pour enough wine over tc saturate, then take a quart of cream and whip as stiff as can be made. Sweeten to taste and pour over cake. Have ready a half pound of blanched almonds and throw in pretty hard so that some will sink through.—Mrs. W. G. Cochrane.

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Orange Marmalade.

Slice a dozen large oranges very thin, removing the seed; add to the juice of two lemons enough cold water to make seven pints, and pour over oranges; let the fruit thus prepared stand all night in a covered bowl. Next morning put it over the fire in a preserving kettle and boil gently until the rind is tender; then stir in seven pounds granulated sugar, and continue to boil gently until the rind looks clear, and a little of the marmalade cooled has a jelly-like appearance. Serve up like jelly.—Mrs. P. A. Fitts.

Delicious Chocolate.

Half pound of unsweetened chocolate.
Two quarts sweet milk.
Half pound granulated sugap.

Put milk over moderate fire; when hot (not boiled) add the chocolate, which has been melted by placing over pot of water and has been dissolved with the sugar. Instead of stirring, whip with cream churn thoroughly. Allow to boil up once or twice; remove from fire and whip until cooled sufficiently to serve. This chocolate has the appearance of having whipped cream in it, and is velvety and smooth to taste. Flavor with extract to taste.—Mrs. M. P. Jemison.

☞We hope the ladies will not fail to notice the advertisements printed in this book.

PICKLES AND PRESERVES.

Artichoke Chow Chow.

Trim off all the dark spots and stringy ends, and run them through sausage mill and sprinkle with salt and let stand 24 hours, then wash and hang in a bag to drain. When dry take out and season to taste with allspice, ground mustard (very little) a little black pepper, cloves and half tea-spoon cinnamon. Then of brown sugar half tea-cupful, celery seed two tea-spoonfuls, white mustard seed half pound, black mustard seed not necessary, though called for. Work it all thorougly together and add vinegar enough to soften it. Press in jars and cover with cold vinegar. This calls for one peck of artichokes.—Mrs. W. F. Fitts.

Mixed Pickles.

One peck green tomatoes.
Two heads of cabbage.
Fifteen large onions.
Twenty-five cucumbers.
One pint grated horse radish.
Half pound whole white mustard seed.
One ounce celery seed.
Twenty small white onions.

Half tea-cup ground pepper, cinnamon and tumeric, each.

Cut the tomatoes, onions, cucumbers and cabbage into small pieces, let them stay in salt one day and night, in the morning draw off the brine, and put the articles to soak in vinegar and water for a day or two. Then drain again and mix spices in. Boil one and a half gallons good cider vinegar with four pounds of brown sugar and pour over hot four mornings in succession. The last time, mix half pound of ground mustard with half pint of salad oil. Mix the whole well together. After the pickle has stood several days, add more vinegar. (This is important.)—Mrs. P. A. Fitts, Franklin, Tenn.

Watermellon Rind Citron.

Peel the rind and pack it in salt or very strong brine. In about ten days or two weeks, pour off the brine and replace it with fresh brine. In this condition you can put it away for months, or let it remain a few days only. When ready to preserve it, soak it in clear water (adding a little alum) until the salt is extracted, then have a thick syrup strongly flavored, either with slices of peeled fresh lemons or race ginger, and boil the rind in this syrup until it is transparent, then drain this syrup from it, and have ready a fresh syrup (with no flavoring), pour over the rind while very hot and seal.—Mrs. G. T. Anderson, Anniston, Ala.

Chow Chow Pickle.

One peck of green tomatoes.
One large head of cabbage.
Half peck of onions.
Fourth peck of green peppers.

Chop or grind in a sausage grinder, salt and put in a bag to drain over night. Scald well in weak vinegar, squeeze dry. Take strong vinegar and heat to a boil with one pound of brown sugar and spice to taste, cinnamon, cloves, allspice and celery seed. It keeps best in sealed jars.—Nashville.

Tomato Chow Chow.

One peck green tomatoes.
Two quarts onions.
Two quarts green pepper (seeded).
Two table-spoons ginger.
Two table-spoons cloves.
Two table-spoons cinnamon.
Two table-spoons all spice.
Two quarts vinegar.
One pound sugar.

Chop tomatoes, onions and peppers fine, add one cup salt, let it stand over night, then strain the pickle off through a colander. Then add spice and cook a very little while. If much cooked the crispness is lost.—Miss Brown, New Bedford.

Watermelon Pickle.

Prepare the rind in salt water three or four hours, or over night. Put into fresh water over the fire and boil, with a small lump of alum, until it can be easily pierced with a silver fork; then drain dry. To seven pounds fruit put three pounds sugar, half ounce cloves, one and a half ounce cinnamon, tied in a muslin cloth. Heat until sugar is dissolved, then put in fruit and scald well. Put in jars. In a day or two turn the pickle into the kettle and scald again.

BEVERAGES.

Blackberry Wine.

Crush two buckets of berries, and to every gallon of pulp add three quarts of water; let stand until s~~o~~ame time next day, then strain, and measure, and to every gallon of juice put two and a half pounds of granulated sugar, stir well and set aside, covered with muslin cloth, until s~~o~~ame time next day, then strain again and pour in keg; stop the bung hole, but leave a gimlet hole to let air escape while fermenting; but at the end of two weeks stop this also. Put in a cool place and leave until fall. This makes five gallons.—Mrs. W. G. Cochrane.

Frappe.

One gallon water.
One quart weak tea.
One quart sliced pineapple.
One dozen lemons, sliced.
Half dozen oranges.
One pint brandy cherries.
Sugar to taste.—Mrs. W. G. Cochrane.

Fruit Acid.

Six pounds of berries, crushed.
One quart of cold water.
Two and a half ounces tartaric acid, in a little water.

Pour over berries, after crushing, and mix with the quart of water. Let all stand twenty-four hours in an earthen vessel, then strain in a flannel bag. Add one pound of sugar to each pint of juice. Bottle, cork, and keep in a cool place.
—[Mrs. Stoelker, Birmingham.

Apple Wine.

One gallon pure cider (no water).
Three pounds granulated sugar.

Let stand in an open vessel three months, then draw off, cork and put away.—Mrs. Stoelker, Birmingham.

CONFECTIONERY.

Kisses.

Fifteen ounces of sugar, whites of three eggs and flavoring. Beat all together at the same time with a kitchen spoon. Drop on tissue paper with two tea-spoons. Cook light brown in warm oven.—Mrs. C. F. Fitts.

Peanut or Pecan Brittle.

Put one pint of Y. C. sugar into saucepan. Stir briskly so as to prevent burning, until thoroughly dissolved. Put in this one pint of peanuts (parched) or pecans. Pour on marble table, and when cold break into pieces.—Miss L. Gaillard, Mobile, Ala.

Peppermint Creams.

Three cups granulated sugar.
Nine table-spoons of cold water.
A pinch of cream tartar.

Boil about three minutes, then flavor with ten drops of oil of peppermint, beat until it creams, and drop on buttered paper. These are delightful. Double the proportion and color half pink.—Mrs. O. Somerville.

Chocolate Caramels.

Cook together one-quarter pound of grated chocolate, one-eigth pound of butter, half pint of sweet milk and one and a half pounds of sugar, or if desired a little molasses. Flavor with vanilla, pour into a buttered dish, and when cool cut into squares.—Mrs. Norma Snow.

Molasses Candy.

Put one quart of molasses, one cup of sugar, a piece of butter the size of an egg into a six quart kettle. Let it boil over a slack fire until it begins to look thick, stirring it often to prevent burning. Test it by taking some out and dropping a few drops in a cup of cold water. If it hardens quickly and breaks short between the teeth it is boiled enough. Now put in half a tea-spoonful of baking soda, stir it well; then pour it out into well buttered flat tins. Pull, when cool enough to handle, until a whitish yellow. It may be cut in strips and rolled or twisted.—Mrs. W. F. Fstts.

Cocoanut Candy.

Three cups granulated sugar, one cup of rich sweet milk. Stir frequently while cooking and boil until it drops thick from a spoon. Add a lump of butter half the size of an egg, and a grated cocoanut. Boil again until quite thick. When done, remove from fire, flavor and beat hard as long as possible. Can be dropped in flat cakes or poured on tins and cut into strips or squares.—New Orleans.

Peanut Candy.

To every cup of parched and shelled nuts take two of sugar. Put the sugar on the stove dry, and in a shallow vessel, stir constantly until sugar is melted, do not let cook at all, as soon as melted pour in nuts, then put quickly in buttered pie plates. Tin is best as it knocks out easier.—Mrs. J. T. Cochrane.

Chocolate Caramels.

Three cups granulated sugar.
One cup molasses.
One cup milk.
Quarter of a cake Baker's chocolate.
Butter size of a walnut.

Mix well and boil until it drops thick from the spoon. Flavor with vanilla, beat until it creams, and pour into a buttered pan.—Mrs. O. Somerville, Tuscaloosa.

Cream Candy.

Four cups sugar.
One table-spoon butter.
Just enough water to dissolve sugar.

Cook until done, and pour on marble table. Begin to pull just as soon as possible.—Miss L. Gaillard, Mobile.

Chocolate Caramels.

Three cups sugar.
Two-thirds cup milk.
One-fourth cake Baker's chocolate.
Butter size of walnut.

Mix well and boil until it drops thick from a spoon. Flavor with vanilla and beat until it creams, and pour into a buttered pan.—Mrs. W. F. Fitts, Tuscaloosa.

MISCELLANEOUS.

Cough Mixture.

One tea-cup honey, strained.
One tea-cup rum.
Twenty drops oil of tar.

Shake well, and take tea-spoonful every little while.
—[Mrs. James A. Stringfellow.

To Wash Feathers.

Put feathers in a tub of luke warm water, a handful of washing soda, take a bar of soap and wash with hands, as a handkerchief. Wring and put in next tub with pure soap water, then rinse twice in pure water, also luke warm. To keep from wasting, I run the water through a strainer, and not one feather is lost. Wring well and put back in a clean slip, and put in hot sun to dry.—Mrs. H. Gluck.

For Chapped Hands.

Three tea-spoons glycerine.
Four table-spoons rose water.
Half tea-spoon tincture of benzoin.

Bottle and shake well each time before using.
—[Mrs. P. A. Fitts, Franklin, Tenn.

Cold Cream.

Five ounces oil of sweet almond.
Three ounces spermacetti.
Half ounce white wax.
Five drops ottar of roses.

Melt together by means of a water bath, stirring constantly until it begins to thicken. Beat constantly until the cream is of snowy whiteness.—French Manicurist.

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